

CHINMAYA PARICHHA

707,Emporer's court, Vakola Santacruz- East MUMBAI-400055
Maharashtra, India Skype-chinnu04
chefchinnu2007@rediffmail.com
±91 7008455323



OBJECTIVE

To work as an Executive Chef with your organization where I can employ my excellent culinary services.Modern Indian cuisine with skills in concept development and high-quality restaurant operation. Creative Indian Chef driving and sustaining remarkable restaurant growth by offering unparalled customer experinces.

EXPERIENCE

Four points by Sheraton bengaluru 5 star

April 2022 - Presently working

Executive chef

Purchase food and supplies from vendors approved by the company and monitor inventory

Develop menus and item pricing

Ensure that the kitchen and surrounding areas are sanitized and clean in accordance with company standards and health code regulations

Hire ,train and supervise kitchen personnel.

Assist kitchen staff with food prep and receipe creation

Give Me Five,Riyadh, Saudi Arabia

Dec 2019 - Nov 2021

Executive Chef

Complete charge of kitchen operations, procurement and client servicing and people management associated with the property's F &B operations. Ensure maintainance of quality by implementing systems and policies.

SKILLS

Excellent record of kitchen management Ability to spot and resolve problems efficiently
Capable of delegating multiple tasks Proven working experience as an executive chef Keep up with modern Indian cooking trends and best practices

LANGUAGES

English

Hindi

Odia

INTERESTS

Love to watch lots movies and special interest for Indian music

ACHIEVEMENTS & AWARDS

Food Hygiene certificate from REHIS,Scotland Haccp and Food Hygiene from Emirates Flight Catering, Dubai (UAE)

**Cholas Spice kitchen,Sheraton imperial hotel,Kuala Lumpur,
Malaysia 5 star deluxe**

Dec 2018 - Dec 2019

Executive Sous Chef

Ensure that high standards of sanitation, cleanliness and safety are maintained throughout all kitchen areas at all times.

Establishes controls to minimize food and supply waste and theft.

Safeguards all food preparation employees by implementing training to increase their knowledge about safety, sanitation and accident prevention principle develop standard receipes and techniques for food preparation which help to assure consistently high quality and to minimize food cost.exercise portion control for all items served and assists in establishing menu selling prices.

Lemon Tree Premier 5 star deluxe

Feb2018 - Sept 2018

Executive Chef

Complete charge of kitchen operations, procurement and client serving and people management associated with the property's fnb operations.

Ensure maintainance of quality by implementing systems and policies-instituted double check systems and spot checks /audits of restaurants,records and inventory key deliverables include guest satisfaction scores.

Jakson Cummins Phaltan 4 star deluxe

Apr 2016 - Jan 2018

Executive Chef

Oversees and manage complete operations of the contemporary and modern kitchen including planning inventory, manpower training and quality control

Coordinating with food and beverage management for planning and implementation of special menus

Training the entire kitchen staff on preparing authentic dishes ,accommodating special requirements of guests as well as for implementation of hygiene practices and recycling of food

Ramee Group Of Hotels 4 star deluxe

Jul 2015 - Apr 2016

Executive Chef

Delivering the best hospitality services to the customers as per the organization's standard ,abided with the benchmarks of high standard operation

To also set the minimum levels of inventory for perishable.

To recommend the periodic purchase of special items,orders of canned and dried food items and delete the purchase of existing item which do not move

LA Franklin Bhubaneswar 4 star deluxe

May 2012 - Jun 2015

Executive Chef

Developing and implementing procedures and control systems for maintaining hygiene and quality standards ,leading efforts for streamlining processes and generating cost savings in operations.

Supervising all aspects of kitchen management from menu planning to monitoring food production.

Closely interacting with in house and potential guests to understand their requirements and customizing the offerings and services accordingly

The Hans Coco Palm ,Puri 4 star

Oct 2010 - Apr 2012

Executive Chef

Managed a staff of up to 40.oversae all the kitchen and food operations for restaurant. Upscale the dessert and cold buffet to individual portions with elevated presentations

Prepare the cooking instructions, creating receipes and production methods as well as compling new banquets methods when required

Handle the task of recruiting, planing ,organizing and controlling staff ,utilizing them effectively and efficiently.

Lufthansa sky chef ,Bengaluru. Flight kitchen

Apr 2010 - Oct 2010

Senior Sous Chef

Responsible for the main kitchen operations for lido operations as demanded by the company.

Training and food cost control and ensures that USPH Procedure are followed at all times

Responsible for the food quality ,portion control and requisitions
Duty roaster and time keeping

Food production and direct supervises the central kitchen of the unit.

Try new receipes and assist the chef in implement and develop new menus

The Ritz Carlton, Dubai 5 star deluxe

Jan 2008 - Mar 2010

Chef De partie

Directed banquet operations that generated annual revenue.

Hired ,trained and evaluated a staff of fifty.

Directed banquet functions and large private parties of thousand people.

Produce all stocks and sauces and all sautéed,roasted and poached dishes.

Assisted Sous Chef in daily specials and menu planing

Work in all stations ,including garde manger,poisoner and rotisserie

Emirates Flight Catering, Dubai

Apr 2005 - Jan 2008

New product development chef

Handle all aspects of kitchen management including monitoring food production and aesthetic presentation of food and beverages.

Development and tests receipes and techniques for food preparation ensuring consistent high quality and ti minimize food costs and supple waste.

Ensure that high standards of sanitation and cleanliness are maintained throughout the kitchen areas at all time

The Ummed ,Jodhpur 5 star

Feb 2002 - Feb 2003

Kitchen Operation Trainee

Cidade De Goa, Goa 5 star deluxe

April 2000 - Sept 2000

Industrial Trainee

Six month industrial exposure traning

Itc Grand Kakatiya Sheraton,Hyderabad 5 star deluxe

Nov 2001 - Dec 2001

Kitchen trainee

Finished my culinary specialized training from this hotel

The Park,Visakhapatnam 5 star deluxe

Dec 1999 - Feb 2001

Industrial Trainee

Food and beverage service training

EDUCATION

CIHM & CT Visakhapatnam

1999-2002

3 years Diploma in hotel management and catering Technology

PROJECTS

Doha asian games 2006

Prepared and delivered food to Doha.